Cream Of Mushroom and Chicken Soup

Diced chicken and marjoram

Roasted Tomato Soup

Puree of plump tomatoes and basil

Broccoli Soup

With goat cheese 895

French Onion Soup

Caramelised onion, beef broth, melted gruyere & cheddar 895

Clear Hot & Sour Chicken Soup

Artichoke, jalapeño and coriander

Crab Au Gratin

Melted cheese and herbs

Chilli Calamari

Sea salt, chilli and arugula 1,295

Smoked Salmon Pastry

With herb butter 1,685

Beetroot & Fennel Salad

Arugula and balsamic dressing

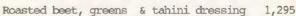
(V) (S) Farmbouse Summer Salad

Organic quinoa, beet slaw, cranberries, apples and seasonal greens in white balsamic dressing 1,295

(V) (S) Citrus Salad

Boston lettuce, orange segments and sesame dressing

Kale & Lentil Salad (8) (7)



Shrimp Cocktail (4)

Garden greens in traditional dressing 1,385

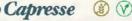
Hoisin Roast Beef (4)

Honey roasted five spice, mix berries with balsamic reduction

Caesar Salad (V)

Iceberg & romaine lettuce in caesar dressing with sun-dried tomatoes & parmesan 995 With Grilled chicken 1,295

Tomato Capresse



Buffalo mozzarella, mesclun salad, basil and black olive relish

Greek Salad

(1) (V) Cucumber, tomato, olives, red onions, caper berries, chunky marinated feta and toasted rustic bread





Escargot De Bourgogne

Garlic herb butter

Spinach & Artichoke Dip

Baked and served with crostini

Calamari Frites

Panko coated crisp calamari

Seared Halloumi Cheese

Bird's eye chilli oil and balsamic 1,375

(Baked Feta Cheese

Olives, pepper and herbs 1,595

Golden Tempura Prawns

With soy dip 1,875

Chunky Avocado Guacamole

With homemade tortilla crisps 1,865

(I) Antipasti Platter (For Two)

Grilled turkey bacon on asparagus, mushrooms and sun-dried tomatoes, sautéed prawns, salmon gravlax, and tomato capresse

(3) Warm Avocado & Prawns

With marjoram & béarnaise sauce

(3) Garlic Mushrooms

In olive oil 1,085

Carpaccio (3)

Basil olive oil & parmigiano shavings 1,595

Wasabi Prawn

Iceberg, romaine lettuce & wasabi aioli 1,595

Spicy Grilled Calamari

In garlic and peppers

Chilli Garlic Prawns

In chilli marinade and garlic

Gambas Pil Pil

With Spanish chilli, garlic olive

Prawn In Soft Taco

Lettuce and wasabi dressing 1,685

Glazed Wings Parcels

Boneless chicken wings in sweet chili sauce 985

Baked Cheese Parcels

Roquefort, gruyere and mozzarella in pastry with truffle honey, cranberry & orange marmalade 1,695

Grilled Balsamic Chicken Salad (8)

Lettuce, rocket, asparagus, orange segments and grilled chicken in balsamic vinaigrette 1,595

Provencal Linguine

Prawns in rose cream sauce with parmesan & basil 1,695

Ravioli

Spinach, sage and gruyere in roasted garlic sauce 1,495

Fettuccine With Prawn

Wilted spinach sauce 1,695

W Penne Arrabiatta

Roasted tomato, marjoram, oregano, and melted mozzarella 1,295 with Grilled Chicken 1,585

Penne With Smoked Chicken

Baby spinach and roasted garlic 1,585

Classic Lasagna

Ground beef, tomato concasse, oregano and melted cheese 1,495

Truffle Pasta

Fettuccine chicken and truffle cream 1,695

Stir Fried Honey Peppered Beef

Fresh coriander and pimento 1,685

Spaghetti Bolognese

Minced beef in seasoned tomato sauce with grated parmesan 1,495

Leek & Mushroom Risotto ()

1,485

Mediterranean

Feta cheese, capsicum, olives, sun-dried tomatoes and arugula leaves 2,195

Smoked Chicken

Roasted garlic, wilted spinach, parmesan and smoked chicken 2,195

W Margarita

Blistered cherry tomatoes, fresh buffalo mozzarella and basil 1,645

W Buffalo Mozzarella

Fresh buffalo mozarella topped with basil leaves 1,895

Quattro Formaggio

Four cheese pizza with gruyere, mozzarella, roquefort, ricotta 2,485

Spicy Chicken

Tomato, onions, barbecued chicken, green peppers and coriander 2,195

Sicilian

Mozzarella cheese, pepperoni and jalapeño 1,895

BIANCO SPECIALS

Aylanto Special

Fresh buffalo mozzarella, bresaola, truffle oil and mushrooms 2,745

ADDITIONAL TOPPINGS

Meat 495 Cheese 525 Vegetable 495





Prices are subject to taxes *Subject to availability
Table of 7 persons and above are subject to 10% gratuity



Shiitake, jalapeño, hash brown potatoes and caramelised onions 3,125

(8) Prime Tenderloin

Char grilled with a choice of peppercorn, béarnaise, or dijon sauce served with baked potatoes 3,125

Steak Chanterelle

Char grilled with rosemary, roasted garlic, chanterelle mushrooms, jus, and fondant potatoes 3,245

Châteaubriand Béarnaise

Seared with sage 3,125

Smoked Hickory Steak

With Miso sauce 3,245

Entrecôte Café-de-Paris

(Table top cooking) Cafe-de-Paris butter, served with hand cut french fries 3,245

Flame Grilled Tenderloin (8)

Rocket leaves, sautéed mushrooms & vegetables timbale 3,125

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Lebanese Mixed Grill (For Two)

Lamb chops, kebabs and chicken sheesh taouk, with hummus, garlic sauce and pita bread 5,975

Slow Cooked Lamb Shank (8)

With leek risotto and rosemary jus 4,745

Spicy Lamb Chops

Grilled, marinated in spicy Thai chilli with avocado salsa 3,345

Minted Lamb Chops (8)

Flame-grilled chops with mint sauce 3,345

Steak & Mushroom Miso Sauce (8)

3,245

Chicken Avocado Sandwich

Seasoned chicken and avocado slices in multigrain bread 1,895

Grilled Chicken Sandwich

With cranberry and dijon mustard on oregano bread 1,595

Club Sandwich

Grilled chicken, egg, cheese, lettuce, tomatoes and beef bacon in multigrain bread 1,695

Roast Beef Sandwich

Grilled beef with wasabi aioli, parmesan cheese and sour cream in multigrain bread 1,595

Classic Burger

Beef burger with cheese, mustard, mayo, lettuce, onions and tomatoes 1,395

Mexican Burger

Grilled onions & jalapenos with spicy aioli 1,495

Smash Burger

Brioche bun with aylanto's special house dressing 1,395

Assorted Sliders

Mini chicken, beef and fish in brioche buns 1,395

Crispy Chicken Bao

With sriracha mayo & nam jim sauce 1,395

Korean Beef Bao

With hoi sin sauce and bird's eye chilli 1,495

Low Carb Lettuce Wrapped Burger

Bunless burger wrapped in a fresh lettuce leaf 1,325

Black Angus Hamburger

With caramelised onions, melted swiss cheese and relish 2,575

Grilled Halloumi Burger

1,595

Above items served with a choice of french fries or potato salad.



SMALL PLATES

Fried Avocado, Beef Bacon & Soy Dressing

Black Angus Carpaccio Rolled
With Cheese
3,985

Sautéed Gambas, Katsu Curry, Burrata 2,285

> Deep Fried Burrata, Marinara Sauce, Basil 2,345

Crispy Sea Bass,
With Japanese Curry Sauce

Ricotta, Truffle Honey With Grilled Sourdough

Labneh With Kalamata Olives
And Toasted Pita

1,395

Pan Seared Red Snapper

Pine nut beurre noisette, citrus aioli and arugula 2,695

Grilled Atlantic Lemon Sole

With artichoke and mushrooms 2,385

Thai Red Snapper and Prawn

Basil and oriental spices 2,875

Garlic Red Snapper

Fondant potatoes, roasted garlic, fennel and basil infused olive oil 2,695

Oven Baked Fish

Shallots, tomatoes, and lemon with herbs 2,385

(8) Samak Harra Fish

Red Snapper with green cilantro salsa and coconut rice 2,385

Classic Fish & Chips

With tartar sauce, nam jim and malt vinegar 2,095

Sole Mediterranean

With lemon herb sauce and sautéed vegetables 2,385

Grilled Jumbo Prawns

In garlic oil with rice 2,985

Seared Red Snapper Meuniere

With Swiss chard 2,695

Lobster Thermidor

(Sold by weight, price per 10 grams)

Gruyere cheese gratin, served with garlic rice 125

(Sold by weight, price per 10 grams)

In garlic butter 125

Char Grilled King Prawn

With lemongrass sauce and crushed red chilli 3,895

Milanese Chicken

Hand crumbed with lemon butter 1,985

Grilled Chicken With Tarragon

Char grilled with house special tarragon sauce 2,285

Cordon Bleu

Chicken baked with beef bacon & marjoram with dijon parmesan sauce 2,395

Moroccan Chicken

Grilled and served with brown rice 2,395

Parmesan Chicken

Coated in parmesan and peanut butter glaze with herb sauce and fettuccine 2,395

(8) Chicken Jalapeño

Grilled with spicy jalapeño sauce and sautéed vegetables 2,395

Herb Chicken Mushroom

Thyme, mushroom sauce, served with spaghetti 2,395

Kalamata Chicken

Green olives, kalamata, sun-dried tomatoes and fettuccine pasta 2,395

Grilled Fillet Of Chicken

Rocket leaves, sautéed mushrooms, balsamic reduction and vegetable timbale 2,395

(3) Chicken Verde

Mint and basil salsa with chargrilled vegetables 2,395